

## SkyLine Pro Electric Combi Oven 6GN1/1

ITEM # \_\_\_\_\_

MODEL # \_\_\_\_\_

NAME # \_\_\_\_\_

SIS # \_\_\_\_\_

AIA # \_\_\_\_\_


**217910 (ECOE61C2C0)**

SkyLine Pro combi boilerless oven with digital control, 6x1/1GN, electric, programmable, automatic cleaning

**217920 (ECOE61C2A0)**

SkyLine Pro combi boilerless oven with digital control, 6x1/1GN, electric, programmable, automatic cleaning

### Short Form Specification

#### Item No. \_\_\_\_\_

Combi oven with digital interface with guided selection.

- Boilerless steaming function to add and retain moisture.
- OptiFlow air distribution system to achieve maximum performance with 5 fan speed levels.
- SkyClean: Automatic and built-in self cleaning system. 5 automatic cycles (soft, medium, strong, extra strong, rinse-only).
- Cooking modes: Programs (a maximum of 100 recipes can be stored); Manual; EcoDelta cooking cycle.
- Automatic backup mode to avoid downtime.
- USB port to download HACCP data, programs and settings. Connectivity ready.
- Single sensor core temperature probe.
- Double-glass door with LED lights.
- Stainless steel construction throughout.
- Supplied with n.1 tray rack 1/1 GN, 67 mm pitch.

### Main Features

- Boilerless steaming function to add and retain moisture for high quality, consistent cooking results.
- Dry hot convection cycle (max 300 °C) ideal for low humidity cooking. Automatic moistener (11 settings) for boiler-less steam generation:-0 = no additional moisture (browning, au gratin, baking, pre-cooked food)-1-2 = low moisture (small portions of meat and fish)-3-4 = medium low moisture (large pieces of meat, reheating, roasted chicken and proving)-5-6 = medium moisture (roasted vegetable and first step of roasted meat & fish)-7-8 = medium-high moisture (stewed vegetables)-9-10 = high moisture (poached meat and jacket potatoes)
- EcoDelta cooking: cooking with food probe maintaining preset temperature difference between the core of the food and the cooking chamber.
- Programs mode: a maximum of 100 recipes can be stored in the oven's memory, to recreate the exact same recipe at any time. 4-step cooking programs also available.
- Fan with 5 speed levels from 300 to 1500 RPM and reverse rotation for optimal evenness. Fan stops in less than 5 seconds when door is opened.
- Single sensor core temperature probe included.
- Automatic fast cool down and pre-heat function.
- SkyClean: Automatic and built-in self cleaning system. 5 automatic cycles (soft, medium, strong, extra strong, rinse-only).
- Different chemical options available: solid (phosphate-free), liquid (requires optional accessory).
- GreaseOut: predisposed for integrated grease drain and collection for safer operation (dedicated base as optional accessory).
- Back-up mode with self-diagnosis is automatically activated if a failure occurs to avoid downtime.
- Capacity: 6 GN 1/1 trays.
- OptiFlow air distribution system to achieve maximum performance in chilling/heating evenness and temperature control thanks to a special design of the chamber.

### Construction

- Double thermo-glazed door with open frame construction, for cool outside door panel. Swing hinged easy-release inner glass on door for easy cleaning.
- Seamless hygienic internal chamber with all rounded corners for easy cleaning.
- 304 AISI stainless steel construction throughout.
- Front access to control board for easy service.
- IPX 5 spray water protection certification for easy cleaning.
- Supplied with n.1 tray rack 1/1 GN, 67 mm pitch.

### User Interface & Data Management

- Digital interface with LED backlight buttons with guided selection.
- USB port to download HACCP data, share cooking programs and configurations. USB port also allows

**APPROVAL:** \_\_\_\_\_

to plug-in sous-vide probe (optional accessory).

- Connectivity ready for real time access to connected appliances from remote and HACCP monitoring (requires optional accessory).

### Sustainability



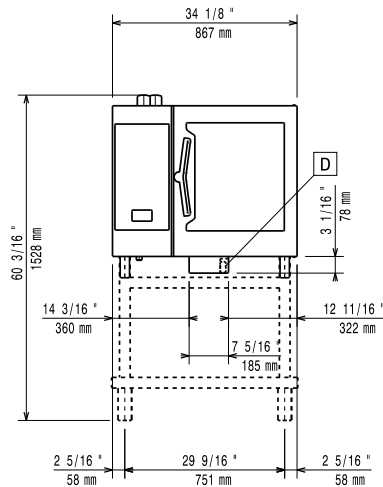
- Human centered design with 4-star certification for ergonomics and usability.
- Wing-shaped handle with ergonomic design and hands-free opening with the elbow, making managing trays simpler (Registered Design at EPO).

### Optional Accessories

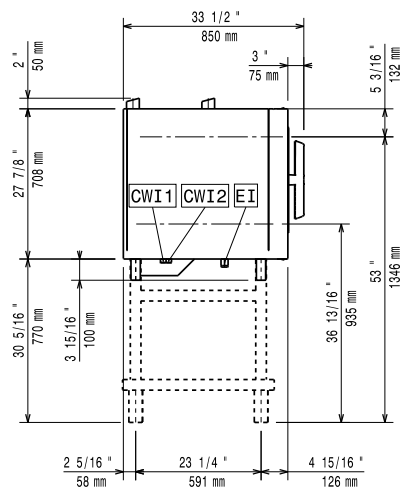
#### ACC\_CHEM

- |                    |            |                          |
|--------------------|------------|--------------------------|
| • *NOT TRANSLATED* | PNC 0S2394 | <input type="checkbox"/> |
| • *NOT TRANSLATED* | PNC 0S2395 | <input type="checkbox"/> |

Front

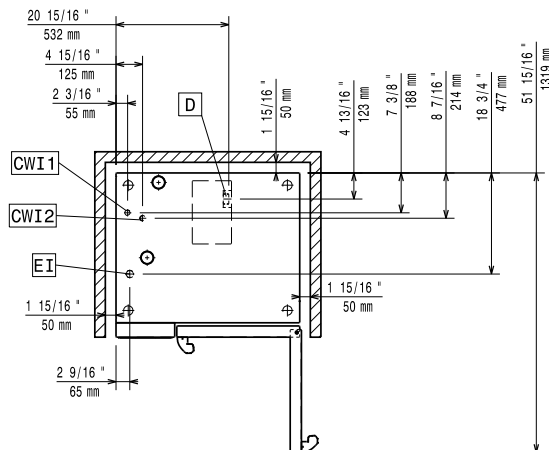


Side



CWI1 = Cold Water inlet 1  
 CWI2 = Cold Water Inlet 2  
 D = Drain  
 DO = Overflow drain pipe  
 EI = Electrical inlet (power)

Top



### Electric

**Circuit breaker required**

**Supply voltage:**

217910 (ECO61C2C0)

220-240 V/3 ph/50-60 Hz

217920 (ECO61C2A0)

380-415 V/3N ph/50-60 Hz

**Electrical power max.:**

11.8 kW

**Electrical power, default:**

11.1 kW

### Water:

**Max inlet water supply temperature:**

30 °C

**Water inlet "FCW" connection:**

3/4"

**Pressure, bar min/max:**

1-6 bar

**Chlorides:**

<10 ppm

**Conductivity:**

>50 µS/cm

**Drain "D":**

50mm

**Electrolux Professional** recommends the use of treated water, based on testing of specific water conditions.

Please refer to user manual for detailed water quality information.

### Installation:

**Clearance:**

Clearance: 5 cm rear and right hand sides.

**Suggested clearance for service access:**

50 cm left hand side.

### Capacity:

**GN:**

6 (GN 1/1)

**Max load capacity:**

30 kg

### Key Information:

**Door hinges:**

Right Side

**External dimensions, Width:**

867 mm

**External dimensions, Depth:**

775 mm

**External dimensions, Height:**

808 mm

**Weight:**

107 kg

**Net weight:**

107 kg

**Shipping weight:**

124 kg

**Shipping volume:**

217910 (ECO61C2C0)

0.85 m<sup>3</sup>

217920 (ECO61C2A0)

0.89 m<sup>3</sup>

### ISO Certificates

**ISO Standards:**

04